

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/20/2015      **Business ID:** 67376FE  
**Business:** HY-VEE FOOD STORE

13400 W 87TH PKWY  
 LENEXA, KS 66215

**Inspection:** 16000334  
**Store ID:**  
**Phone:** 9134388308  
**Inspector:** KDA16  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/20/15	11:01 AM	03:00 PM	3:59	0:15	4:14	0	
Total:			3:59	0:15	4:14	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Email Sent Notification To \_\_\_\_\_ Lic. Insp. No

Priority(P) Violations 1 Priority foundation(Pf) Violations 1

Certified Manager on Staff ☐ Address Verified p Actual Sq. Ft. 0

Certified Manager Present ☐

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

***This item has Notes. See Footnote 1 at end of questionnaire.***

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
 .. .. .. .. ..

**Employee Health**

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
 .. .. .. .. ..  
 .. .. .. .. ..

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	..	..	..	..	..	..
	5. No discharge from eyes, nose and mouth.	..	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p	..	..	..	..	..
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	..	..	..	..	..	..
	8. Adequate handwashing facilities supplied and accessible.	..	..	..	..	..	..
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	..	..	..	..	..	..
	10. Food received at proper temperature.	..	..	..	..	..	..
	11. Food in good condition, safe and unadulterated.	p	..	..	..	..	..
	12. Required records available: shellstock tags, parasite destruction.	..	..	..	..	..	..
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	..	..	..	..	..
	14. Food-contact surfaces: cleaned and sanitized.	..	p	..	..	p	p
<i>Fail Notes</i>	<div style="display: flex;"> <div style="flex: 1; border-right: 1px solid black; padding-right: 10px;"> 4-501.112(A)(1) </div> <div style="flex: 3; padding-left: 10px;"> <p><i>Pf - Hot Water Sanitization (stationary rack single temperature machine) - In a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold of a stationary rack, single temperature machine may not be more than 90°C (194°F), or less than 74°C 165°F</i></p> <p><i>[The dishwashing machine in the kitchen had a measured temperature of 153F, 132F, and 142F. Dishes were washed during inspection. COS Inspector instructed they can use the dishwashing machine but use the 3 vat sink sanitizer compartment to sanitize the dishes and utensils.</i></p> <p><i>The dishwashing machine in the bakery had a measured temperature of 129.4F. During the inspection, pans were washed. COS Inspector instructed they can use the dishwashing machine but use the 3 vat sink sanitizer compartment to sanitize the dishes and utensils.]</i></p> </div> </div>						
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	..	..	..	..	..	..
	17. Proper reheating procedures for hot holding.	..	..	..	..	..	..
	18. Proper cooling time and temperatures.	..	..	..	..	..	..
	19. Proper hot holding temperatures.	..	..	..	..	..	..
	20. Proper cold holding temperatures.	..	p	..	..	p	..

***This item has Notes. See Footnote 2 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
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Fail Notes	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[In the produce air cooler, salad mix had a measured temperature of 47F, 47F, and 49F. The ambient temperature by the honeycomb vents were 38.5F. COS PIC discarded all salad mixes.</i></p> <p><i>In the meal to go/vegan air cooler was tofu (plastic container) 45F, tofu (box) 47F, vegan hot dogs 46.4F, smother hash browns that contained ham chucks 47F, pancake with sausage 49F, a cheesecake 45F, meatloaf with mashed potatoes 47F, ribs 47F, and meatloaf dinner 47F that had measured temperatures above 41F. The discard date was 7/25 and the PIC said it was made 7/19. COS Food was discarded. ]</i></p>
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- |   |                             |
|---|-----------------------------|
| 21. Proper date marking and disposition.                    | p   ..   ..   ..   ..   ..  |
| 22. Time as a public health control: procedures and record. | ..   ..   ..   ..   ..   .. |

Consumer Advisory	Y   N   O   A   C   R
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- |  |                             |
|--|-----------------------------|
| 23. Consumer advisory provided for raw or undercooked foods. | ..   ..   ..   ..   ..   .. |
|--|-----------------------------|

Highly Susceptible Populations	Y   N   O   A   C   R
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- |   |                             |
|---|-----------------------------|
| 24. Pasteurized foods used; prohibited foods not offered. | ..   ..   ..   ..   ..   .. |
|---|-----------------------------|

Chemical	Y   N   O   A   C   R
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- |  |                             |
|--|-----------------------------|
| 25. Food additives: approved and properly used.            | ..   ..   ..   ..   ..   .. |
| 26. Toxic substances properly identified, stored and used. | ..   ..   ..   ..   ..   .. |

Conformance with Approved Procedures	Y   N   O   A   C   R
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- |   |                             |
|---|-----------------------------|
| 27. Compliance with variance, specialized process and HACCP plan. | ..   ..   ..   ..   ..   .. |
|---|-----------------------------|

GOOD RETAIL PRACTICES
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Safe Food and Water	Y   N   O   A   C   R
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- |   |                             |
|---|-----------------------------|
| 28. Pasteurized eggs used where required.                 | ..   ..   ..   ..   ..   .. |
| 29. Water and ice from approved source.                   | ..   ..   ..   ..   ..   .. |
| 30. Variance obtained for specialized processing methods. | ..   ..   ..   ..   ..   .. |

Food Temperature Control	Y   N   O   A   C   R
--------------------------	-----------------------

- |  |                             |
|--|-----------------------------|
| 31. Proper cooling methods used; adequate equipment for temperature control. | ..   ..   ..   ..   ..   .. |
| 32. Plant food properly cooked for hot holding.                              | ..   ..   ..   ..   ..   .. |
| 33. Approved thawing methods used.   | ..   ..   ..   ..   ..   .. |
| 34. Thermometers provided and accurate.                                      | ..   ..   ..   ..   ..   .. |

Food Identification	Y   N   O   A   C   R
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- |  |                             |
|--|-----------------------------|
| 35. Food properly labeled; original container. | ..   ..   ..   ..   ..   .. |
|--|-----------------------------|

Prevention of Food Contamination	Y   N   O   A   C   R
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- |   |                             |
|---|-----------------------------|
| 36. Insects, rodents and animals not present.                             | ..   ..   ..   ..   ..   .. |
| 37. Contamination prevented during food preparation, storage and display. | ..   ..   ..   ..   ..   .. |
| 38. Personal cleanliness.   | ..   ..   ..   ..   ..   .. |
| 39. Wiping cloths: properly used and stored.                              | ..   ..   ..   ..   ..   .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Prevention of Food Contamination

40. Washing fruits and vegetables.

Y N O A C R  
.. .. .. .. ..

## Proper Use of Utensils

41. In-use utensils: properly stored.

Y N O A C R  
.. .. .. .. ..

42. Utensils, equipment and linens: properly stored, dried and handled.

.. .. .. .. ..

43. Single-use and single-service articles: properly used.

.. .. .. .. ..

44. Gloves used properly.

p .. .. .. ..

## Utensils, Equipment and Vending

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

Y N O A C R  
.. .. .. .. ..

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items

.. .. .. .. ..

46. Warewashing facilities: installed, maintained, and used; test strips.

.. .. .. .. ..

47. Non-food contact surfaces clean.

p .. .. .. ..

## Physical Facilities

48. Hot and cold water available; adequate pressure.

Y N O A C R  
.. .. .. .. ..

49. Plumbing installed; proper backflow devices.

p .. .. .. ..

50. Sewage and waste water properly disposed.

.. .. .. .. ..

51. Toilet facilities: properly constructed, supplied and cleaned.

.. .. .. .. ..

52. Garbage and refuse properly disposed; facilities maintained.

.. .. .. .. ..

53. Physical facilities installed, maintained and clean.

p .. .. .. ..

54. Adequate ventilation and lighting; designated areas used.

.. .. .. .. ..

## Administrative/Other

55. Other violations

Y N O A C R  
.. .. .. .. ..

## EDUCATIONAL MATERIALS

The following educational materials were provided ..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

### **Notes:**

PIC would like me to come back to do a courtesy inspection for the dishwashing machine.

## **Footnote 2**

### **Notes:**

Cold Holding

Black beans 43F

Zarda baked beans 42F

Uncooked sausage pizza 42F

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled \_\_\_\_\_

Inspection Report Number 16000334

Inspection Report Date 07/20/15

Establishment Name HY-VEE FOOD STORE

Physical Address 13400 W 87TH PKWY City LENEXA

Zip 66215

Additional Notes  
and Instructions

Reinspection will be directed by the KDA office.

## VOLUNTARY DESTRUCTION REPORT

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### ACTIONS

Number of products Voluntarily Destroyed 9

### VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Tofu (plastic container) Qty 30 Units contai Value \$ 90.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Tofu (box) Qty 15 Units boxes Value \$ 45.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Vegan hot dogs Qty 2 Units packs Value \$ 9.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

## VOLUNTARY DESTRUCTION REPORT

### VOLUNTARY DESTRUCTION REPORT

4. Product Black beans Qty 3 Units gal Value \$ 5.99

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Smother hash browns Qty 2 Units entree Value \$ 12.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Pancakes with sausage Qty 2 Units entree Value \$ 12.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Cheesecake Qty 1 Units contai Value \$ 8.99

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

8. Product Meatloaf with mashed potatoes Qty 2 Units entree Value \$ 12.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

9. Product Ribs Qty 4 Units entree Value \$ 70.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A



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### ACTIONS

Number of products Voluntarily Destroyed 4

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I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Meatloaf dinner Qty 2 Units entree Value \$ 12.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Zarda baked beans Qty 1 Units Baked Value \$ 3.99

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Sausage pizza Qty 1 Units pizza Value \$ 5.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Salad mix Qty 85 Units Bags Value \$ 255.00

Description Adulterated

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A